INFORMATION LETTER

Not for Publication — **NATIONAL CANNERS ASSOCIATION** — For Members Only

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Emergency Problems of Agricultural Manpower for Farm and Factory Considered by Special Committee

The Special Farm Labor Committee of the U. S. Employment Service held a meeting in Washington, September 26 and 27 for the purpose of discussing and formulating recommendations for the stabilization of agricultural employment, deferment of agricultural labor, labor transportation and foreign and off-shore labor programs, and to facilitate services necessary to the most economical utilization of the agricultural labor force. Preceding the two-day meeting, three subcommittees of the Special Farm Labor Committee met and developed proposals which were submitted to the over-all committee. A condensed version of these is reproduced on page 288.

The over-all Committee made clear during the consideration of the various subcommittee reports its desire to be reassembled before any mandatory controls over labor are placed in effect or before any legislative recommendations are submitted to Congress dealing with agricultural labor.

The USES Special Farm Labor Committee is composed of two representatives from each state and one from each of the following national organizations: National Grange, Farmers & Manufacturers Beet Sugar Association, National Farmers Union, U. S. Beet Sugar Association, American Farm Bureau Federation, National Council of Farmers Cooperatives, and the National Canners Association.

The committee meeting was called by the USES in view of the critical agricultural labor shortage that has developed in recent *(Please turn to page 289)*

Nutrition Text Reveals High Canned Food Value

Copies of a new textbook on nutrition, just issued by the Association's Research Laboratories, were mailed this week to N.C.A. members, scientific libraries, state health departments, nutritionists, heads of home economics departments in colleges and universities, dietitians and other professionals. Copies and a press release characterizing the contents and purport of the work also were mailed out to the trade journals and to science commentators in both newspaper and radio fields. Text of the press release follows:

Washington, D. C. (September 28, 1950)—"Canned Foods in Human Nutrition", a scientific textbook just issued by the Research Laboratories

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N.C.A. Meeting Schedule

(Tentative)

Program details for the N.C.A. 1951 Convention are being worked out. As they are finalized they will be announced and added to this tentative schedule of principal events. The schedule of N.C.A. meetings as given below is subject to addition and revision.

Feb. 15—Budget Committee.

Feb. 16—Research Committee, Labeling Committee, Convention Committee, Home Economics Committee, Buildings Committee, and Administrative Council luncheon and meeting.

Feb. 17—Fishery Products Committee, Resolutions Committee, Board of Directors: Executive Session (a.m.), Lunch (m), Open Session (p.m.); and Research Smoker.

Feb. 18—General Session, Raw Products Committee, and State Secretaries Dinner.

Feb. 19—Raw Products Conferences, Laboratory Conferences, Fishery Products Conference, and Raw Products Smoker.

Feb. 20—Joint Laboratory and Raw Products Conference.

Tentative Schedule Announced for 1951 Convention In Chicago of Canners, Brokers, Buyers and Supplymen

Tentative plans for the 1951 Convention will bring canners, brokers, buyers, and suppliers together simultaneously during the period February 17 through 24 in Chicago. Convention arrangements again are under the joint sponsorship of the National Canners Association, National Food Brokers Association, and Canning Machinery and Supplies Association, who will house their respective members. As in recent years N.C.A. also will house canned food buyers. The tentative N.C.A. program of meetings now contemplates:

(1) Committee meetings Thursday and Friday, February 15 and 16, with the meeting of the Administrative Council on Friday, the 16th.

(2) The Convention meeting of the N.C.A. Board of Directors, all day Saturday, February 17. Following the precedent established at the last Convention it is planned to have the morning meeting of the Board a closed executive session and in the afternoon an open session devoted to conferences with government administrators of emergency economic controls or their representatives.

(3) The General Session of the Association, including election of officers, and a program of outstanding speakers, is scheduled for Sunday afternoon, February 18.

(4) The technical sessions of the Laboratory, Raw Products Bureau, and the Fishery Products Division are tentatively scheduled for Monday and Tuesday, February 19 and 20.

Details regarding the making of room assignments, together with room reservation request forms, will be mailed to N.C.A. members during the week of October 3. The Stevens Hotel has been allotted exclusively to canners for the 1951 Convention, enabling the Association to house all its members under one roof.

Other Convention events announced thus far are the annual exhibit of the Canning Machinery and Supplies Association Saturday, February 17 through Tuesday, February 20; the annual business meeting of the National Food Brokers Association, Sunday afternoon, February 18; the Old Guard Dinner, Sunday, February 18; the Young Guard Dinner, Monday, February 19; Dinner-dance, C.M. & S.A., Tuesday, February 20.

SANITATION

Sanitation Surveys in Maine

Factory surveys in plants throughout Maine were made during August and September by N. H. Sanborn of the Association's Washington Laboratory. Thirty plants operated by 15 canning firms were inspected, in all cases at the request of the management who wished to have any and all suggestions for better maintenance of cleanliness, safety, and hygiene.

These surveys were made as part of the Laboratory's service to members, and were similar to those made in other sections in recent years. In each case a confidential report is made to the management pointing out where improvements might be made with respect to product protection, cleaning methods, lighting, safety, or employee facilities.

Nutrition Textbook

(Concluded from page 285)

of the National Canners Association, makes a sizable contribution to understanding not only of the nutritive values of canned food, but of nutritional science in general and the part it plays in modern life. The results of research on canned foods are set forth clearly; the book presents the background of events in the history of nutritional knowledge and a digest of that knowledge as it exists today. It gives a glimpse also of the agencies that are working to diffuse the benefits of modern nutritional science, seeking thus to raise the levels of human health and happiness the world over. Dietary requirements of man as presently understood are given, in terms both of minimum levels and those recommended for optimum nourishment.

From the wealth of information presented canned foods seem to derive satisfactory credentials for their place in the dietary. The editors express this with sober restraint: "Briefly it may be stated that foods canned commercially by modern methods retain in substantial degree all nutrients characteristic of the respective raw foods." Readers, however, will find much more in the book than a collection of information on canned foods. It is a sound condensation of present-day nutritional science and approved dietary patterns in which canned foods play their own important part.

The book contains chapters on modern nutrition programs, wherein are indicated the scope of research now going on, the manner of its support, and the identity of governmental and private agencies devoted to the promotion of better nutrition and wiser use of food. Among the programs described is that on canned foods begun in 1941 under the sponsorship of the National Canners Association and Can Manufacturers Institute, which has yielded much of the specific information on nutritive values of canned food presented in the book. From it one gains some appreciation of the amount of planning and the number of samples to be collected and put through various laboratory tests before proper estimate can be made of the composition of the various types of foodstuff.

One section of the book sets forth in detail the nutritive factors in canned foods, including the amounts of amino acids, the six principal vitamins (ascorbic acid, vitamin A or provitamin A, vitamin D, thiamine, riboflavin, and niacin) and several other B vitamins of lesser or unconfirmed importance in human nutrition. In each case the physiological role of the nutrient is described and the best sources indicated; in most cases the extent of retention of the nutrient during the canning process is also shown. Numerous graphic charts make possible a ready grasp of the data tabulated.

Also included are tables giving the protein, carbohydrate, fat, and energy content of a long list of canned foods, mineral content, and a translation of the basic results into terms of average servings, the latter being also measured against daily needs. The can sizes commonly sold and the number of servings per can of various canned foods are listed.

The final chapter deals with utilization of canned foods so as to obtain full benefit of their nutritive qualities. Of special interest are the results of studies showing the relative amounts of nutrients in the liquid portions of canned foods, thus reinforcing the familiar admonition to use, not discard, the liquid portion.

A bibliography and index complete the book, a work of 264 pages containing 31 illustrations, 21 charts and maps, and 30 tables.

PROCUREMENT

Canned Tomatoes for USDA

The U. S. Department of Agriculture announced that offers of 524,650 cases of canned tomatoes have been accepted for delivery from October 9 through November 30, 1950, under the National School Lunch Program.

Of this amount, 361,800 cases of No. 10 cans at prices ranging from $3.24 to $3.37 per case and 8,400 cases of No. 2½ cans at $3.98 per case, were purchased in the Eastern States.

The remainder, 69,450 cases of No. 10 cans at prices ranging from $3.375 to $3.50 per case and 85,000 cases of No. 2½ cans at $3.95 per case were purchased in California.

All the above prices are exclusive of cash discounts.

Invitations for Bids

Canners desiring to receive invitations for bids may get on the mailing list to receive them by writing the following purchasing offices and listing the products on which they desire to bid:

✪ Quartermaster Purchasing Offices—1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

Purchase Division, Federal Supply Service, General Services Administration, 7th and D Streets, S. W., Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The QMC has invited sealed bids to furnish the following:

APPLEBUTTER—quantities in No. 10 cans. Bids due in Chicago by Oct. 10 (QM-11-009-51-600).

APPLESAUCE—quantities in No. 10 and No. 2 cans. Bids due in Chicago by Oct. 10 (QM-11-009-51-477).

APPLES—quantities in No. 10 and No. 2 cans. Bids due in Chicago by Oct. 11 (QM-11-009-51-565 and -566).

BEETS—quantities in No. 10 or No. 2 or No. 2½ cans. Bids due in Chicago by Oct. 2 (QM-11-009-51-480).

JELLIES—quantities in No. 2 and No. 10 cans. Bids due in Chicago by Oct. 10 (QM-11-009-51-543).

MUSHROOMS—quantities in No. 8Z cans. Bids due in Chicago by Oct. 10 (QM-11-009-51-622).

PUMPKIN—quantities in No. 2½ cans. Bids due in Chicago by Oct. 3 (QM-11-009-51-634).

PEAS—quantities in No. 2, No. 303 and No. 10 cans. Bids due in Chicago by Oct. 4 (QM-11-009-51-672).

PEAS—quantities in No. 10 cans. Bids due in Chicago by Oct. 16 (QM-11-009-51-684).

CORNED BEEF—quantities in 6-lb. or 6-lb. 10-oz. cans. Bids due in Chicago by Oct. 3 (QM-11-009-51-675).

VIENNA SAUSAGE—quantities in 24-oz. cans. Bids due in Chicago by Oct. 3 (QM-11-009-51-679).

TOMATO JUICE—quantities in No. 2 cans. Bids due in Chicago by Oct. 6 (QM-11-009-51-683).

TOMATO JUICE—quantities in 46-oz. or No. 2 cans. Bids due in Chicago by Oct. 6 (QM-11-009-51-681, -682).

CRANBERRY SAUCE—quantities in No. 10 cans. Bids due in Chicago by Oct. 16 (QM-11-009-51-685).

CHILI SAUCE—Type A. Bids due in Oakland by Oct. 11 (QM-04-493-51-105).

FRUIT COCKTAIL—quantities in No. 2½ and other size cans. Bids due in Oakland by Oct. 18 (QM-04-493-51-118).

FRUIT COCKTAIL—quantities in No. 2½ and No. 10 cans. Bids due in Oakland by Oct. 18 (QM-04-493-51-119).

The Federal Supply Service has invited sealed bids to furnish the following:

SPINACH—quantities in No. 10 cans. Bids due by Oct. 4 (1D-92721).

BEETS—quantities in No. 2 cans. Bids due by Oct. 4 (1D-92721).

CORNED BEEF—quantities in 6-lb. cans. Bids due by Oct. 9 (1D-93102).

JAMS—quantities in No. 10 cans. Bids due by Oct. 9 (1D-93106).

JELLIES—quantities in No. 10 cans. Bids due by Oct. 9 (1D-93106).

PROCESSING

Association Issues Press Release on Subtilin

Need for a general statement on the subtilin preservation of food has been highlighted recently by the appearance in newspapers, magazines and radio broadcasts of statements making claims for the efficacy of the method that have not yet been substantiated by the research. It was felt that the public should be given a better understanding of some of the possible risks involved in any amateur use of this new processing and that food commentators should be reminded that research studies on subtilin processing have not been completed. The Association, therefore, this week sent the press release reproduced below to a wide list of magazine and newspaper food and scientific editors and writers, including some of the radio commentators:

Efficacy of Subtilin Method of Food Preservation Not Yet Established

Washington, D. C. (October 2, 1950)—Referring to claims that have been made in behalf of the antibiotic "subtilin," Dr. E. J. Cameron, Director of the Washington Laboratory of the National Canners Association, stated here today that unless such claims are proven "the canning industry and the home-canner may be led to a false belief that a new and better method of food preservation is at hand." The N. C. A., he said, has always believed that facts regarding the efficacy and safety of any new food preservation method should be conclusively and scientifically established before public announcements are issued.

Since December, 1949, a number of releases and reports from the Bureau of Agriculture and Industrial Chemistry of the U. S. Department of Agriculture have claimed that subtilin is a sterilizing agent for food preservation. As described in these releases, the process of using subtilin is claimed to be efficient in killing spores of *Clostridium botulinum*, the most deadly of all food poisoning bacteria. "If it were effective to the degree claimed," asserted Dr. Cameron, "the use of subtilin would make it economically possible to preserve certain canned products without subjecting them to high temperature sterilization, but tests we have conducted have not thus far justified any such claim.

"The laboratories of the National Canners Association and other industry research groups have conducted tests establishing that under conditions of use indicated by the USDA releases, which have had further circulation in publications and radio programs, subtilin is *not* lethal to all spores of Cl. botulinum, nor is it effective against certain spoilage organisms which are economically important," he stated.

Evidence that subtilin has not yet proven to be a safe sterilizing agent has prompted Dr. K. F. Meyer of the University of California, a world authority on food poisoning, to protest that a serious health hazard is involved in the use of the subtilin method for preservation of low-acid canned foods, and to call upon the Bureau of Food and Drug Inspection of the California State Department of Public Health to issue warnings to that effect. The Board subsequently issued such warning to canners who operate under state inspection.

Dr. Cameron also pointed out the danger involved in premature releases that eventually come to the attention of women who engage in home canning. He mentioned particularly an item in a national woman's magazine of wide circulation which called subtilin "the antibiotic which cuts cooking time for canned foods so they come out crisp and fresh, also *destroys* botulinum—potentially the most lethal food poisoner."

"Statements of this nature," Dr. Cameron protested, "could influence women to use this substance in their home-canning and, on the basis of information presently available, such use would be dangerous. Fortunately, subtilin is not yet commercially available," he added.

Describing the testing upon which the views of canning industry laboratories are based, Dr. Cameron said they have included laboratory studies on the effect of subtilin on bacterial spores. These tests, he stated, have been supplemented by experimental packs. During the current 1950 canning season, the N. C. A. laboratories inoculated peas and corn with spores of Cl. botulinum and other organisms and used subtilin in accordance with the treatment as reported by USDA. In one instance, Dr. Cameron asserted, subtilin was added in an amount four times greater than that indicated in the releases as being effective against Cl. botulinum.

"The occurrence of toxicity throughout these packs, even at the high level treatment, conclusively shows that the antibiotic cannot presently be relied upon for safe preservation," he stated.

Dr. Cameron agrees that the canning industry and home canners would benefit greatly if it were possible to use subtilin or some other antibiotic to produce preserved products, provided such foods were thus made safe for consumption and not subject to spoilage.

"This result, unfortunately, is not now in sight so far as subtilin is concerned. The substance does possess, however, a marked inhibitive or retarding effect on the growth of organisms. For this reason the possibility of preservation by antibiotics should be, and will be in our Laboratories, the subject of continuing research. Existing antibiotics and those that will be produced will be tested for preservative effect. Animal toxicity studies will be made on those that yield favorable results, because the U. S. Food and Drug Administration must be satisfied that the antibiotic itself is not injurious."

HOME ECONOMICS

School Materials Revised

The packet of educational materials prepared for distribution to schools has been revised and the information brought up-to-date.

The eight-page bulletin "Canned Foods in Modern Meals" has a new cover design in addition to the revisions of information. Added to the materials as a result of numerous direct requests, as well as from information obtained through questionnaires, is a new four-page recipe and menu leaflet "Modern Meal Patterns."

The packet of materials follows today's trend which is used by about 90 percent of the firms and associations supplying schools with supplementary teaching aids. It is made up of publications which are used by students in classroom work, and are later taken home where they further influence the parents.

With the beginning of the school year the Home Economics Division receives hundreds of requests for materials about canned foods. Heavy mail requests began coming in about mid-September. Many of them come in the form of coupons from teachers who have seen notices of the educational materials in professional magazines. Others are special requests, such as those received from city or state supervisors of home economics who send lists of teachers, asking that N.C.A. send them canned food lesson materials. Other requests for the material are from leaders in adult education, extension leaders, and home service departments of public utilities.

Sample packets of the educational materials are being mailed to Association members this week.

MANPOWER

Recommendations of USES Farm Labor Committee

Transportation and Foreign Labor

Considerable controversy developed in the Committee during the discussion of the subcommittee report on the subject of transportation.

Under conditions as they exist today, the subcommittee recommended that present domestic agricultural labor transportation practices be retained except in the case of off-shore domestics. So that "equality of treatment may be afforded all domestic workers, whether continental or off-shore," the subcommittee proposed that USES pay the transportation costs of off-shore domestics from point of residence to the normal port of entry and return, but that the workers pay the transportation from the port of entry to the job and return to the port of entry. This arrangement, it was pointed out, would be contingent on the employer paying into a USES transportation pool a sum equal to the off-shore transportation cost for the purpose of giving the off-shore worker who returns home a bonus equal to the cost of his off-shore transportation.

The subcommittee also advocated that the Government pay for transporting Mexican Nationals from any recruitment points designated below the border to the border and return.

The subcommittee recommended against government payment of any other than these "unusual" transportation costs and asked that the over-all Committee be consulted again should it be determined that a greater emergency exists. The Committee voted 24 to 17 in favor of the Government assuming the "unusual" domestic and foreign labor transportation costs.

The subcommittee termed the present Mexican National contract completely unsatisfactory and almost entirely inoperative. It urgently recommended that the Department of State change its policy of negotiation with the Mexican Government and give American agriculture equal status in its negotiations with that accorded political and commercial interests.

Other recommendations of the subcommittee proposed that USES investigate the possibilities of recruiting Central and South American workers and the action necessary to obtain social security tax exemptions for foreign workers.

Labor Stabilization

Among recommendations on the subject of stabilization of the agricultural labor force, embodied in a subcommittee report and adopted by the over-all Special Farm Labor Committee, were the following:

That the USES Farm Placement Service be given equal status with the Industrial Placement Service at national, regional, state, and local levels in order that agriculture and agricultural processing will be assured equal consideration in the labor market with other defense industries.

That state farm labor committees be established or reactivated and encouraged to cooperate in coordination of the farm placement program within the respective states.

That agricultural employees and organizations cooperate with local farm placement offices by reporting actual labor requirements and advising whether they wish the Farm Placement Service to recruit, or to assist in recruiting, supplementary workers.

That out-of-area workers and migrant crews be requested to report to the Farm Placement Service the out-of-area jobs which they have arranged, and if they have no job commitments they be urged to follow Farm Placement routings.

That agricultural labor users and organizations be encouraged to organize agricultural labor users associations where they do not now exist; these associations to act as liaison between Farm Placement and individual users, to provide or arrange for needed housing or other facilities, and to aid in the placement of agricultural labor in their areas; and that agreements such as now exist between certain users and user groups in various states be encouraged in other areas in order to provide an orderly seasonal exchange of agricultural labor.

That when the Farm Placement Service is faced by an insufficient supply of labor to route to areas of need, it confer with appropriate officials of USDA in order to obtain factual data to enable the making of an informed decision.

That all agricultural labor users and user groups provide and maintain good housing facilities and see that adequate educational, recreational, and health facilities are available.

Selective Service

To assist in retaining key workers in agriculture, the Committee, in considering Selective Service policy adopted the following recommendation on the assumption that the food and fibre program for 1951 will require production at present or higher levels and that the Selective Service maximum age may be advanced beyond 26 years:

That local draft boards consult with appropriate USDA County Councils, or other agricultural committees satisfactory to Selective Service, with respect to agricultural needs and other relevant factors before decisions are made as to the deferment of persons engaged in agriculture.

That decisions with respect to particular registrants should be related to the maintenance in the county of all key production persons therein. The local boards should give special consideration to persons skilled in the operation, care, and maintenance of farm machinery or equipment; to those who have managerial ability; and in the case of those who were not engaged in food, livestock, or fiber production prior to June 1, 1950, the local boards shall consider all the circumstances leading to their having undertaken farming operations.

That, in addition, local boards also should be instructed to consult with the USDA County Councils, or other agricultural committees satisfactory to Selective Service, with respect to workers who own and operate farm equipment to the general benefit of producers or those workers, who, because of particular skills related to such production, are indispensable to the local agricultural community.

Facilitating Services

The following were among the recommendations adopted dealing with facilitating services:

That arrangements be made now at Federal, state, and local levels to insure that agriculture is assured of ample supplies of such essential materials as lumber, construction materials, and supplies used for farm labor housing and mess equipment—stoves, refrigerators, etc., needed for feeding workers so as to maintain requested production schedules. Should the rationing of essential materials and equipment become necessary, effective methods of representation of agricultural interests must be insured and the Employment Service is urged to develop working relationships with other Government agencies at all levels to facilitate this objective.

That steps be taken now to develop and put into force needed educational programs in each local area hiring considerable numbers of workers.

That the states be encouraged to revise and standardize and in an emergency to relax, the licensing requirements and highway regulations effecting the interstate movement of farm labor and custom-operated farm equipment and that the Employment Service explore with appropriate agencies the possibilities of reciprocal state agreements.

That where labor is transported over long distances that state employment services explore the need for overnight rest centers and encourage private individuals to provide such facilities.

That a state farm labor advisory committee be established in every state to assist and advise the State Employment Service in the planning and conduct of farm labor programs to adequately meet the labor needs within the state. In those states where there are several major commodities groups, large employers of workers such as food processors, and other closely related industries; each such group should be represented on the state advisory committee. Subcommittees representing the individual groups should be set up to assist in the solution of farm labor problems incident to each respective group.

That consideration be given in the harvesting of certain commodities to the successful experience in some areas whereby consumers are permitted to harvest their own commodities thereby saving costs to the producers as well as the consumer. Such arrangements should be particularly adapted to strawberries, peaches, apples, etc.

Agricultural Manpower

(Concluded from page 285)

weeks and to obtain suggestions for governmental help in handling agricultural labor problems should some degree of manpower mobilization be indicated in the foreseeable future.

The meeting included an address by Col. Daniel O. Omer of Selective Service, who pointed out that Selective Service must procure and maintain an armed force of 3,000,000 men, which means that after this force has been obtained it will take 100,000 men a month to maintain that requirement.

The manpower supply for Selective Service purposes was given by Col. Omer at 11,000,000—the number of men within the authorized age limits. At present, however, there are only 2,450,000 men available since 3,300,000 are in over-and-under age groups, 1,000,000 have dependents, 550,000 are 4F, 350,000 are now in service, and 3,350,000 are veterans of World War II. To make the 11,000,000-man pool meet the 3,000,000-man requirement, and thus to stay within the age limit of 26 years, Col. Omer suggested that the Selective Service qualifications be changed so that fewer men would be deferred as 4F and that Congress make World War II veterans in the 19-25 age group available for service.

Public opinion is against the use of the 18-year-olds in combat and the drafting of fathers, and Col. Omer suggested that all men in the 26-year age group and over be left for industry and agriculture. However, to leave these older men untouched means that Selective Service must maintain a strict attitude on occupational deferments.

Should our requirements for the armed services rise above 3,000,000 men it will become necessary to include the 26- to 35-year groups in the Selective Service pool, Col. Omer said. He believes, however, that men 35 years of age and older will not be made subject to Selective Service.

He asked that no occupational deferments be requested for men in the 19- to 25-year groups except in the most critical situations and that physically-rejected men be fully employed.

Finally, Col. Omer summarized the Classification Rules and Principles of Selective Service governing deferments in industry and agriculture:

Class II Deferments

1622.9 Class II-A: Registrant Deferred Because of Civilian Occupation (Except Agriculture).—In Class II-A shall be placed any registrant whose employment in industry, or other occupation or employment, or whose continued service in an office (other than an office described in section 1622.17*) under the United States, or any State, Territory, or possession, or the District of Columbia, or whose activity in study, research, or medical, scientific, or other endeavors is found to be necessary to the maintenance of the national health, safety, or interest.

1622.10 Necessary Employment Defined.—(a) A registrant's employment in industry or other occupation, service in office, or activity in study, research, or medical, scientific, or other endeavors shall be considered to be necessary to the maintenance of the national health, safety, or interest only when all of the following conditions exist:

(1) The registrant is, or but for a seasonal or temporary interruption would be, engaged in such activity;

(2) The registrant cannot be replaced because of a shortage of persons with his qualifications or skill in such activity; and

(3) The removal of the registrant would cause a material loss of effectiveness in such activity.

(b) The President may, from time to time, (1) designate special categories of occupation, employment, or activity essential to the national health, safety, or interest; and (2) prescribe regulations governing the deferment of individual registrants engaged in such occupations, employments, or activities.

Class II-A Deferments

1622.12 General Rules for Classification in Class II-A.—(a) On the local board is placed the responsibility, under applicable rules and regulations, of deciding which men should be deferred because of their civilian activities. It is in the national interest and of paramount importance to our national security that civilian activities which are contributing to the national health, safety, or interest should be disrupted as little as possible, consistent with the fundamental purpose of the Selective Service Act of 1948.

(b) No deferment from training and service shall be made in the case of any individual except upon the basis of the status of such individual.

(c) The local board may avail itself of the assistance of all Federal, state, or local agencies to obtain information which will help it to determine whether a claim for occupational deferment should be granted.

1622.13 Class II-C: Registrant Deferred Because of Agricultural Occupation.—(a) In Class II-C shall be placed any registrant who is employed in the production for market of a substantial quantity of those agricultural commodities which are necessary to the maintenance of the national health, safety, or interest, but only when all of the conditions described in section 1622.10 are found to exist.

(b) The production for market of a substantial quantity of agricultural commodities should be measured in terms of the average annual production per farm worker which is marketed from a local average farm of the type under consideration. The production of agricultural commodities for consumption by the worker and his family, or traded for subsistence purposes, should not be considered as production for market. Production which is in excess of that required for the subsistence of the farm families on the farm under consideration should be considered as production for market.

Labor Supply Estimates

Arthur W. Motley, assistant director of the United States Employment Service, gave the committee the following information on the labor supply as of August 1, 1950, and forecast of the labor force on July 1, 1951:

	August 1, 1950 millions	*July 1, 1951 millions*
Total labor force	66.2	70.0
Military	1.3	3.0
Civilian	64.9	67.0
Employed	62.4	66.0
Unemployed	2.5	1.0

Mr. Motley stated that to reach an employment of 67,000,000 by July, 1951, it would require taking back into the labor force about 2,500,000 women not now in employment, 1,100,000 persons entering the labor force for the first time and retired persons, and 400,000 or more foreign workers. Of the foreign workers needed, Mr. Motley estimated that 80 percent would be required in agriculture.

* This section, not reproduced herewith, refers to officials deferred by law.

STATISTICS

1950 Sweet Cherry Pack

The 1950 pack of sweet cherries amounted to 990,286 actual cases as compared with 1,995,721 actual cases in 1949, the Association's Division of Statistics reports.

Stocks and shipments of canned sweet cherries as of September 1 also have been compiled by the Division.

1950 Pack Canned Sweet Cherries

	1949	1950
	(actual cases)	
Michigan	99,024	68,976
Utah	21,100	(*)
Washington	426,044	446,906
Oregon	677,038	
California	785,051	469,474
Other states	7,464	4,930
U. S. total	1,995,721	990,286

* Included in "other states."

Sweet Cherry Supply, Stocks and Shipments

	1949-50	1950-51
	(cases—basis 24/2½)	
Carryover, June 1	65,000	316,000
Pack	1,678,000	741,000
Total supply	1,743,000	1,057,000
Stocks, Sept. 1	1,180,000	710,000
Shipments, June 1 to Sept. 1	563,000	347,000

1950 Pack of Apricots

The 1950 pack of canned apricots was 4,089,554 actual cases as compared with 2,628,992 actual cases in 1949, according to the Association's Division of Statistics.

Apricot stocks on hand (total sold and unsold) in California September 1 were 2,776,339 actual cases as reported by the Canners League.

1950 Pack Canned Apricots

	1949	1950
	(actual cases)	
Utah *	20,113	.....
Washington	35,629	.....
Oregon	19,617	.....
California	2,553,663	4,089,554
U. S. total	2,628,992	4,089,554

* Includes small amount packed in Colorado.

Stocks of Dry Beans and Peas

Stocks of old-crop dry beans in all positions on September 1, 1950, totaled nearly 10 million bags, the Bureau of Agricultural Economics reports. Of this total 9,785,000 bags (cleaned basis) were in commercial storage; only 39,000 bags (uncleaned basis) were still on farms. Stocks of old-crop dry peas in commercial storage were reported at 1,374,000 bags and stocks still on farms amounted to 61,000 bags. The commercial stocks cover all dry beans and dry peas stored in commercial storage places in or near producing areas, including stocks owned by the Commodity Credit Corporation for both the 1948 and 1949 crops. Stocks in direct consumption channels are excluded.

Canned Baby Food Statistics

Details of the canned baby food supply, stock and shipment situation, as reported by the Association's Division of Statistics, are presented in the following table:

Baby Food Supply, Stocks and Shipments

	1949	1950
	(thousands of dozens)	
Canner stocks, Jan. 1	55,782	55,341
Pack, Jan. through Aug.	74,952	77,079
Total supply	128,734	132,420
Canner stocks, Sept. 1	46,007	45,387
Canner shipments, Aug.	10,786	13,563
Canner shipments, Jan. through Aug.	82,727	87,033

STANDARDS

State Fruit Juice Standards

INFORMATION LETTERS of August 12 and September 2 posted N.C.A. members on the fact that on August 31 the Association filed a preliminary memorandum with Food and Drug officials of Connecticut, Maine, Massachusetts and New Hampshire calling their attention to several features of the proposed standards which were found to be unsuited to the needs of the canning industry. A direct reply to this memorandum has not been received from any of the States.

N.C.A. has been advised that a meeting was held in Boston on September 18, attended mostly by bottling industry representatives. No final action was taken at this meeting. It was agreed that each State would formulate a proposed standard, after which the Food and Drug officials of the four States would meet in an attempt to agree upon a joint proposal.

N.C.A. has been advised that the Food and Drug officials of the States of Connecticut and Maine feel they have sufficient information upon which to formulate a standard. The Commonwealth of Massachusetts, however, plans to hold a public hearing before drawing up its proposed standards. This has been tentatively scheduled for November 8. This is to be a public hearing which affords an opportunity for any interested party to present additional evidence.

TAXES

New Tax Law Signed

The President on September 23 signed into law H. R. 8920, the Revenue Act of 1950 as approved by the Conference Committee. The new law provides for an increase of approximately 20 percent in individual income tax rates and increases the maximum withholding rates from the present 15 percent to 18 percent, effective October 1.

Corporate income tax rates have been changed to a flat 25 percent on the first $25,000 of net income and to 45 percent on all income over $25,000. This change results in an increase in tax rates for all corporations other than those averaging a net income between $30,000 and $70,000. Corporations may no longer pay their tax installments in four equal quarters, but must make their payments in accordance with a new chart which will within five years require corporations to pay 50 percent of their taxes in the first quarter and 50 percent in the second quarter.

The new law further provides for amortization over a period of 60 months of facilities certified as essential because of the present emergency. Provision has also been made for a one-year carry-back and a five-year carry-forward of net operating loss deductions.

No excess profit provisions are included in the present law, but the Act directs the House Ways and Means Committee and the Senate Finance Committee to report an excess profits tax bill as early as possible after November 15, 1950, or the date when Congress reconvenes.

TARIFF

Pimiento Tariff Testimony

On September 26, the Committee for Reciprocity Information heard the testimony of pimiento processors concerned in trade agreement negotiations with several specified countries including Cuba. A brief on the pimiento canning industry was prepared and filed and the committee received the testimony of Walter Graefe of Pomona Products Co.; J. Logan Bloodworth, Cherokee Products Co.; and W. F. Redfield of Hills Brothers Co., all of Georgia. Congressman Sidney Camp (Ga.) also presented testimony.

TRAFFIC

Car Service Order

Canners are reminded that the Interstate Commerce Commission Service Order 868 becomes effective at 12:01 a.m., Wednesday, October 4, 1950. This order is similar to Service Order 68 which was in effect during World War II and for some time thereafter. The order suspends the operation of Consolidated Classification Rule 24 in its entirety and Rule 34 in part, these being the so-called follow-lot and two-for-one rules.

The order, as originally written, sets aside several of the outstanding ICC orders authorizing the use of two or three refrigerator cars in lieu of box cars ordered and also sets aside provisions in certain tariffs, particularly in transcontinental tariffs, authorizing the use of refrigerator cars for box car freight on the basis of two or three refrigerator cars for one box car. The Association of American Railroads has indicated that before the effective date of Order 868, it will probably be revised so as to authorize the continued use of refrigerator cars in certain instances.

PUBLICITY

Home Economics Work and New Facilities are Featured

A full-page illustrated feature in the pictorial magazine of the September 24 Washington *Sunday Star* was devoted to the facilities and activities of the Home Economics Division in the new N.C.A. headquarters building.

The article, written by Violet Faulkner, food editor, not only describes the physical aspects of the new facilities but gives an account of the public service rendered. Miss Faulkner states that "the recipes that pour out of the test kitchens are used in preparing releases for press and radio, in recipe booklets, in quantity recipes for school lunch programs, institutions, and on canned foods labels. Educational material is sent on request to teachers, women's clubs, extension leaders and public utility home service departments, for use with adult women's groups. Not only does the Division provide the consumer with new recipe material but it is a valuable source of information on the nutritive values of the canned food products."

Better Homes and Gardens Features Canned Foods

Numerous canned foods are used in the recipes throughout the food section of the October issue of *Better Homes and Gardens* magazine, and two articles on canned foods also are featured. In each of the two articles six recipes are accompanied by attractive photographs.

One of the articles, "Quick Main Dishes with 1 Can of Hash," gives six ideas for inexpensive dinner or supper main dishes using a can of corned beef hash. Combined with pineapple, cheese, tomato sauce, bacon, onions and eggs, the hash makes "quick, easy —and good—" dishes.

The other article features canned corn and is entitled "Delicious Ways You Can Fix Golden Corn." It begins, "You have a lot of good eating for the money when you take a can of corn off the shelf." The article suggests using bits of left-over ham, a can of luncheon meat or pork chops to make a hearty main dish of corn.

American Home Magazine

"Planned Pot-Luck" is an article in the September issue of the *American Home* magazine that features numerous canned foods. The article begins, "Produce a snack or a full-course dinner straight from the pantry shelf" and continues, "Let's face this thing together. People are people and they have a strange liking for doing things and going places on the spur of the moment." The article describes the excellent meals that may be made from modern canned and packaged foods.

With the suggestion, "Line up a Party Food Shelf and with unruffled calm you can produce a real party dinner without walking out of the door," the author gives menus, shelf lists, and recipes, for a dinner party and a midnight snack. Eleven canned foods are included in the shelf lists and recipes.

Canned Cherries Featured

"Household Almanac" by Amy Alden, the food section of the *American Weekly* magazine, featured canned red cherries in the September 24 issue. The article entitled "Goodies from a Can of Red Cherries", constituted a full page. Seven recipes with two illustrations were given.

The *American Weekly* magazine is the supplement section distributed nationally with Sunday newspapers.

N.C.A. Bulletin Listed

The September issue of *Good Housekeeping* magazine carries an article, "The Lunch Hour at School," written to interest communities in setting up school lunch programs and giving valuable information on starting the program.

The National Canners Association bulletin *School Lunch Recipes Using Canned Foods* is listed as one of the references on quantity recipes.

The influence of this publicity has resulted in numerous requests for the recipe book.

Teen-Age Magazine Features Canned Foods Article

In the October issue of *Seventeen*, the magazine which reaches approximately a million and a half teen-age girls, the food feature article is entitled "Which Cans to Buy"?

Written in popular, readable style this excellent article contains quantities of factual information about canned foods. The sub-title states "You can be lost in a sea of tins or quite at home amid a bounty of convenience." The article, by Beryl Walter, includes an introduction and several special sections. The first is entitled "Choice unlimited," and discusses the wide variety of canned foods available. "Sizing up the situation," explains the necessity for varied can sizes. It sums up by giving twelve of the most used sizes with a table showing approximate content graphically and listing the products most often packed in them.

"Look to the label" explains in some detail the various types of pertinent information given on the label. It begins, "But even without a chart, you needn't feel you're buying a pig in a poke when you pick a can from the shelf. *Read the label.* This is your buying guide."

The section entitled "Open Sesame Meals" summarizes the advantages of canned foods in meals. Miss Walter states, "Open the can, heat if necessary, and the food is ready to eat, just like that. All the messy preparation, the tedious cooking has been done for you. Canned foods are good just as they come from the can. But remember they've been prepared to suit a great many tastes—*you* may want to add more seasonings."

After discussing a great many combinations and good dishes made from different types of canned foods, three examples are given with the recipes.

LABELING

Label Collection Donated

An album of early labels used in the canning industry has been donated to the National Canners Association by Charles G. Ross III, of the Monocacy Valley Canning Company, Frederick, Md. The labels in the collection have been gathered since the turn of the Century, but many of them are believed to be at least 100 years old.

The collection is of historical value and it would be practically impossible to duplicate at this time. The Association greatly appreciates the thoughtfulness of this donation, which will constitute a valuable reference work for staff members working on labeling matters. It is planned to add the volume to the N.C.A. Library Collection where it will be available for inspection by visiting members.

DEFENSE

Defense Production Loans

Loan guarantees to industry for defense production purposes were provided under terms of Regulation V, issued September 27, by the Board of Governors of the Federal Reserve System.

The applicable rates and fees, together with procedures for obtaining such loans, will be reported in next week's INFORMATION LETTER.

MEETINGS

Wisconsin Short Course

The fifth annual Cannery Fieldmen's Short Course sponsored jointly by the Wisconsin Canners Association and the University of Wisconsin will be held on November 6 at the University of Wisconsin, Madison.

The Short Course is set up on a three-year basis with the following subjects:

First year—Orientation, beginning soils, plant diseases, entomology, and farm management.

Second year—Meteorology, advanced soils, agricultural engineering, agronomy, and canning crop insects.

Third year—Agricultural economics, canning crop machinery, plant breeding, weed control, and fieldmen's practices and grower relations.

Further details and registration forms are available on request to the Wisconsin Canners Association, Madison 3, Wis.

Georgia Canners Association

The annual meeting of the Georgia Canners Association will be held December 7-8 at the Hotel De Soto, Savannah, it is announced by R. A. Burns, secretary.

Forthcoming Meetings

October 19-21—Florida Canners Association, 19th Annual Meeting, Palm Beach Biltmore Hotel, Palm Beach

November 6—Wisconsin Canners Association and University of Wisconsin, Cannery Fieldmen's Short Course, University of Wisconsin, Madison

November 10—Ozark Canners Association, Fall Meeting, Ward Hotel, Fort Smith, Ark.

November 13-14—Wisconsin Canners Association, 46th Annual Convention, Schroeder Hotel, Milwaukee

November 13-15—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria Hotel, New York City

November 16-17—Indiana Canners Association, Annual Convention, Claypool Hotel, Indianapolis

November 20-21—Michigan Canners Association, Fall Meeting, Pantlind Hotel, Grand Rapids

November 20-21—Pennsylvania Canners Association, 36th Annual Meeting, Penn Harris Hotel, Harrisburg

November 20-21—Iowa-Nebraska Canners Association, Annual Convention, Hotel Savery, Des Moines

November 27—Illinois Canners Association, Annual Fall Meeting, Bismarck Hotel, Chicago

December 5-6—Tri-State Packers Association, Annual Convention, Haddon Hall, Atlantic City, N. J.

December 7-8—Association of New York State Canners, Inc., Annual Meeting, Hotel Statler, Buffalo

December 7-8—Georgia Canners Association, Annual Meeting, Hotel De Soto, Savannah

December 12—Minnesota Canners Association, 44th Annual Meeting, Hotel Radisson, Minneapolis

December 12-13—Ohio Canners Association, Annual Convention, Deshler-Wallick Hotel, Columbus

February 1-2—Ozark Canners Association, 43rd Annual Convention, Colonial Hotel, Springfield, Mo.

DEATH

C. Edgar Anderson

C. Edgar Anderson, 60, for many years vice president of H. P. Cannon & Son, Inc., Bridgeville, Del., and 1949 president of the Tri-State Packers Association, died September 26. Mr. Anderson was with the Cannon organization for 27 years until his retirement two years ago because of ill health.

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